

QUINCY HEALTH DEPARTMENT FOOD SAFETY CHECKLIST

- **Wash hands frequently**
- **Do not work with food if you are ill**
- **Never touch ready-to-eat food barehanded**
- **Keep cold foods at 41F or below**
- **Keep hot foods at 135F or above**
- **Do not store raw foods over cooked or ready-to-eat foods**
- **Do not prepare ready-to-eat foods on the same surface or with the same utensils used to prepare raw products**
- **Properly wash, rinse, and sanitize all food contact utensils and equipment**
- **Cook food until it reaches a proper internal temperature**
- **Rapidly cool food to 41F or below**
- **Minimize the time food is in the temperature danger zone(41F-135F)**
- **Keep all stored foods covered and at least 6 inches off the floor**